

# Crispy Oven Fried Tilapia



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

6 tilapia filets

1 lemon, zested and juiced

1/2c butter, melted

1c panko crumbs

1/4t garlic powder

2T Parmesan cheese, grated

1/4t onion powder

2T Old Bay Seasoning

Preheat oven to 375. Rinse tilapia filets and pat dry. Spray a baking sheet with non~stick cooking spray.

In a shallow dish, combine butter, garlic powder, onion powder and lemon zest and juice. In a second shallow dish, combine Panko, Parmesan and Old Bay.

Dip tilapia filet in butter mixture, let drain and dip again. Roll in Panko mixture and place on prepared baking sheet.

Bake 12~15 minutes or until fish is flaky and crust is crispy.

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**Debbie Spangler ~ Certified Personal Chef**

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